eat Belfast

Quick Bites to Fine Dining
Amazing Markets
Perfect Picnics
Local Produce
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Taste for success

Food, food, glorious food, and it’s here in Belfast by the spadeful! Belfast has all the right ingredients for coffee, lunch, dinner or even a city gourmet break.

The City’s appetite for great food isn’t surprising, with our restaurants making the most of the abundant fresh produce on their doorsteps – you’ll get to taste the best of local and the best of seasonal wherever and whenever you go.

Belfast boasts an amazing choice of venues for eating out and is home to some of the most talented chefs who have gained experience world-wide. Our local restaurants are often listed within the best UK’s restaurants, and our chefs are awarded for their tasty fare – whether it’s for their fine dining or an Ulster Fry! Hungry yet? Book that table and enjoy the best of Belfast hospitality – bon appetit!
This amazing dish can be prepared ahead of time or earlier in the day and finished in a hot oven before serving.

Recipe taken from Mourne Seafood Bar’s new book, on sale in the Visit Belfast Welcome Centre.

Baked Oysters with Chorizo and Peppers

Serves 4
Preparation time
15 minutes

Shopping List
6 oysters, shucked
1 shallot, diced
30g chorizo, small diced
30g roast red pepper, small diced
1 tsp. chopped parsley
½ tbsp. chipotle tabasco sauce
1 lemon cut into wedges

Get Cooking
In a little oil, sweat off shallots over a medium heat for 1 minute, no colour.
Add chorizo and cook for 2 minutes, then add peppers, parsley and tabasco and remove from heat.
Turn your oven up to max.
On a baking sheet, scrunch up a sheet of tin foil, place oysters on the foil, this will stop them from rolling around.
Top each oyster with pepper and chorizo mix, pop into the oven for 5 minutes.
Serve immediately with a lemon wedge.
Restaurants

Belfast is perfect for foodies, with an abundance of restaurants to suit any taste.
21 Social

21 Social is a luxe bar, restaurant and nightclub located in the heart of Cathedral Quarter, Belfast. Now well established for its delectable food, premium drinks and a variety of entertainment from live acoustic sets to funky DJs.

21social.co.uk

4th Wall

4th Wall, a cultured brasserie located in the beautiful Cathedral Quarter, offering fresh and locally sourced fare. The ambience is stylish, comfortable and intimate. Open from 11am through to post theatre bites until midnight, come and sample their food and eclectic wine list.

4thwallbelfast.com

Academy Restaurant

The Academy Restaurant is situated with a wonderful glass wall view onto St Anne’s Cathedral and Buoy Park. The training college provides students with an exceptional level of culinary expertise and offers excellent local food produce. Service within the restaurant incorporates modern trends with the traditional skills of silver service, flambé and gueridon. Open during semesters.

academyrestaurant@ulster.ac.uk
**Apartment**

This style bar has brought sophistication and class to the bar and restaurant scene in the city. From early morning coffee & breakfast, through lunch and early evening dining, Apartment simply has something for everyone. Famous for cocktails, mixed drinks, quality dining and of course the best view in Belfast.

apartmentbelfast.com

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**arc Brasserie**

This restaurant boasts an entirely original design, offering excellent cuisine founded on quality, choice and value for money. Open 10am-4.30pm for tea, coffee and freshly baked snacks. A la carte dinner menu available on event nights.

waterfront.co.uk

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**The Bar + Grill at James Street South**

The Bar + Grill at James Street South Restaurant is an exciting addition to Belfast’s restaurant scene. The Bar + Grill is set in an old linen mill and draws its inspiration from the great steak houses of New York and French inspired brasseries. It offers you a friendly and relaxed dining experience.

belfastbargrill.co.uk
**The Barking Dog**

The Barking Dog is known for its rustic home cooking and vintage décor on South Belfast’s Malone Road. With a candlelit area upstairs, bar/dining area and front garden, The Barking Dog is a popular choice for families, couples and larger parties.

[Website: barkingdogbelfast.com]

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**Beatrice Kennedy Restaurant**

Located in the heart of Queen’s Quarter, this award-winning restaurant promotes locally sourced and seasonal produce. A must for the theatre, cinema or concert goer is the Express menu which offers great value for excellent quality, served Tue-Sun 5-7pm. Express, A la carte, vegetarian, Carte Blanche and Sunday lunch menus all available.

[Website: beatricekennedy.co.uk]

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**Belfast Castle - Cellar Restaurant**

This intimate and quaint eatery is open 7 days a week and offers a wide selection of menus, as well as special offers and seasonal deals. The cellar area has been cleverly transformed, enticing you to step back in time and experience Victorian-style narrow, paved streets, shop fronts and gas lights. Morning coffee and afternoon tea also available.

[Website: belfastcastle.co.uk]
**Bert’s Bar**

As part of the Merchant Hotel, Bert’s Bar encapsulates the sleek elegance of the art-deco era complemented by the very best in live jazz, fabulous cocktails and mouth-watering food. Find yourself instantly transported back to the chic, intimate jazz bars of 1930s New York as you enjoy delicious, bistro style cuisine inspired by the French classics.

[themerchanthotel.com](http://themerchanthotel.com)

**Birdcage Belfast**

Addictive chicken with a difference, sides & sauces, mix & share, ice creams with a twist, a fabulous outdoor eating area and fully licensed - Birdcage Belfast has it all at great value under one roof! Just a stone’s throw from The Ulster Museum and the fabulous Botanic Gardens, and a bus ride from the city centre. Pre-order party menus available for tables of 10 or more.

[birdcagebelfast.com](http://birdcagebelfast.com)

**Bistro Este**

Situated in Ballyhackamore, East Belfast, Bistro Este serves classic bistro food with a modern twist, using the most local, freshest ingredients. The bistro is known for using unusual cuts of meat and fish incorporating flavours from around the world.

[facebook.com/bistroeste221](http://facebook.com/bistroeste221)
Belfast Restaurant Voucher

Take your pick of Belfast Restaurants
Available exclusively at the Visit Belfast Welcome Centre

Can be used at any participating restaurant. T&C’s apply.
028 9024 6609
visit-belfast.com

eat Belfast

Visit Belfast Welcome Centre
Call in and discover what our city and the rest of Northern Ireland has to offer...you’ll be surprised!

+44 (0)28 9024 6609
9 Donegall Square North, Belfast BT1 5GJ
Directly opposite front of Belfast City Hall
Brights Restaurant
Located in the city centre of Belfast, Brights Restaurant is one of those restaurants that you cannot afford to miss! Skilled chefs can be seen at work in the open-plan kitchen where the freshest ingredients are cooked to ensure every meal is perfect.

brightsrestaurantbelfast.co.uk

Café Conor
Located across from the Ulster Museum and near Queen’s University, Café Conor is the former studio of renowned local artist William Conor, and features a beautiful high lantern ceiling brightening the room with natural light. Café Conor specialises in contemporary Irish cuisine and classic dishes and serves breakfast, lunch, light bites and dinner seven days a week.

cafeconor.com

Café Vaudeville
One of Belfast’s most stylish bars, Café Vaudeville offers fine dining at affordable prices and has some of the best entertainment listings Belfast has to offer. Open all day from early morning, the coffee dock exudes an authentic Parisian atmosphere.

cafevaudeville.com

Brights Restaurant
Modern Cuisine
Brights Restaurant
23/25 High Street
Belfast BT1 1GH
028 9024 5688
Open Mon-Sat
9am-5.30pm.

Café Conor
Modern Cuisine
Café Conor
11a Stranmillis Road
Belfast BT9 5AF
028 9066 3266
Food served: Mon- Thurs 9am-10pm,
Sun 9am-9pm.

Café Vaudeville
Modern Cuisine
Café Vaudeville
25-39 Arthur Street
Belfast BT1 4GQ
028 9043 9160
Lunch: 12-3pm
Dinner: 5-9pm.
Canteen at the MAC
Canteen is the MAC’s café bar and restaurant open daily from 10am and offering fresh modern menus for breakfast, lunch and evening meals. Canteen serves some of the best contemporary food in the city, set in urban and modern surroundings in the MAC, in the heart of the Cathedral Quarter.

themaclive.com

The Causerie
Loved for its laid back look and feel, the contemporary Causerie Bistro at the Europa Hotel is a popular venue for shoppers and business people, as well as a fashionable pre and post theatre dining choice. With an A la Carte menu available all day of dishes created from the finest fresh local produce. Can accommodate groups of up to 100 guests.

hastingshotels.com

The Cultra Inn - Culloden Estate & Spa
Nestled within the grounds of the Culloden Estate, just a 10 minute drive from Belfast, is the Cultra Inn, the perfect place for a relaxed meal with family and friends. With its unique setting, huge roaring fire and the warmest of welcomes, this atmospheric restaurant serves some of the most satisfying and wholesome food around, using only the finest local produce.

hastingshotels.com
Cutters Wharf

Boasting a stunning waterfront location overlooking the River Lagan, Cutters Wharf offers an impressive choice, from al fresco dining on The River Terrace to the cosiness of the casual downstairs bar. Upstairs the newly refurbished Cutters Restaurant, hosts informal dining at its best! With wide open windows to enhance your dining experience, there is nowhere quite like this in Belfast.

cutterswharf.co.uk

Deanes Deli Bistro

Fun, relaxed and fabulous. It is a regular haunt for visiting celebrities wanting to wind down with great food and wine or a delicious weekend cocktail. Deanes Deli offers a lunch menu, à la Carte menu, daily specials & Pre Theatre menu.

Pre-Theatre: Mon-Sat 12-3pm, Mon-Thurs 5.30-10pm, Fri & Sat 5.30-7pm

michaeldeane.co.uk

Deanes Deli Vin Café

Café by day serving breakfast, fabulous sandwiches, lunch specials and afternoon menu, it transforms by night into a candelit wine bar. In the romantic wine cellar atmosphere you can enjoy a range of culinary offerings washed down by one of the fine wines or speciality beers. Pre Theatre & Evening 5-7pm deal of 4 Small Plates & Carafe of Wine.

michaeldeane.co.uk

Modern Cuisine
Cutters Wharf
Lockview Road
Stranmillis
Belfast BT9 5FJ
028 9080 5100
Food served 12-9pm daily.

Modern Cuisine
Deanes Deli Bistro
42-44 Bedford Street
Belfast BT2 7FF
028 9024 8800
Open Mon-Sat
Lunch:12-3pm, Dinner: 5.30-10pm.

Modern Cuisine
Deanes Deli Vin Café
42-44 Bedford Street
Belfast BT2 7FF
028 9024 8800
Open Mon-Fri 8am-10pm, Sat 9am-10pm.
Live music every Fri & Sat night.
**Deanes at Queens**

With its glorious Terrace, Deanes at Queens takes full advantage of its enviable location overlooking the superb architecture of Methodist College, adjacent to Belfast’s Botanic Gardens and the Ulster Museum. Head Chef Chris Fearon, of Great British Menu fame, serves up dishes packed with the flavour of great local produce, from our à la Carte, PreTheatre & Lunch menus. Free private room hire available. [michaeldeane.co.uk](http://michaeldeane.co.uk)

**EIPIC**

EIPIC is possibly the most sophisticated of the restaurants in the Deanes portfolio, serving the best quality local ingredients cooked to the highest standard. Indeed it’s been an epic journey from Michael Deane’s small beginnings in Helen’s Bay over 20 years ago, where he first won a Michelin Star, to the state-of-the-art premises now refurbished in Howard Street. [michaeldeane.co.uk](http://michaeldeane.co.uk)

**Flame Restaurant**

Flame serves the best local produce morning, afternoon and evening. Using the very best locally sourced ingredients and a traditional fire-based cooking style. The custom built 10ft Asado Grill and Tandoori ovens bring cooking to life as you sit at your table overlooking the open kitchen. [flamerestaurant.co.uk](http://flamerestaurant.co.uk)
“Here’s a discreet place you can visit, impress your friends and family and come out of it smiling after you’ve paid the bill.”

Joris Minne
Belfast Telegraph

“WE are passionate about putting the finest local produce and best possible food under your knife & fork”

Garreth Wilson
Head Chef

Malone Lodge Hotel & Apartments
60 Eglantine Avenue, Malone Road, Belfast, BT9 6DY
Tel: +44(0)28 9038 8060  e. events@malonelodgehotel.com
www.malonelodgehotelbelfast.com
Folklore Restaurant

A traditional family run restaurant, located in Belfast city centre, offering a mixture of classic Irish and contemporary homemade dishes from local produce. Folklore is also the only restaurant in Belfast to offer its customers a unique visual experience through its twelve individually hand painted mural style tables.

Fontana Restaurant

Fontana is just a 10 minute drive from Belfast, bursting with the best of each season – local lobster thermidor, just-picked wild mushrooms, sweetcorn and fava beans. The salad leaves are a joy, particularly in the knowledge they are locally grown at Mill View farms. There is something rewarding from eating food which is from your doorstep.

Ginger Bistro

Head chef Simon McCance at Ginger specialises in fish without forgetting the vegetarians and meat eaters. Ginger is forging a strong reputation for quality and value for money. Pre-Theatre menu available Monday-Friday 5pm-6.45pm.
The Great Room Restaurant

Situated in the architectural “jewel in the crown” of The Merchant Hotel. This sumptuous space evokes timeless grandeur with its multitude of original Victorian features. This is a most elegant setting for a wonderful and award winning dining experience from afternoon tea (available daily) to decadent tasting menus as well as excellent value set menus. themerchanthotel.com

The Grill Room

The Grill Room & Bar in Ten Square Hotel, conveniently located behind City Hall, is open all day for lunch and dinner, seven days a week. Enjoy breakfast every Sunday until 12noon in the elegant colonial styled Grill Room. Food served 12-10pm daily.
tensquare.co.uk

Hadskis

Around 1760, Stewart Hadskis opened an iron foundry in Commercial Court. He made pots, pans and other implements. The family operated the business until 1798. In keeping with the rich history of the building, Hadskis is an exciting new dining experience in the heart of the Cathedral Quarter.

hadskis.co.uk
Belfast is a city of food lovers – you’re only ever a few bites away from fabulous food producers and world-class ingredients.

The choice of award-winning produce in Belfast is abundant and the short journey from farm to fork means your food is super-fresh. Get face to face with artisan producers at markets and food fairs, or simply step into local restaurants, where chefs work their magic with fresh and locally sourced ingredients found right on their doorstep. Good food is in our nature – you can experience the local landscape just by sampling what’s on your plate.

DIG IN!
Local food champions feel understandably proud of the amazing success in the Great Taste Awards (Guild of Fine Food) where 26 members of Food NI triumphed. Recent winners include Hannan Meats, with an unprecedented 5 awards for their steak. Hannan Meats is one of the UK’s leading producers, excelling with innovations like their Himalayan salt-aging chamber. Local chef Tony O’Neill, of Coppi in St Anne’s Square, can’t get enough of the salt-aged beef.

Fans of fine Indian cuisine devour Northern Ireland’s original goat curry at SAFA on Bank Street, where chef Ali Askir uses tender Tynedale goat that grazes on Belfast’s Divis Mountain.

Farmers cultivate the finest vegetables on lush pastures in Ards and Belfast - chefs love North Down carrots, leeks and Comber Early Potatoes (their European PGI status protects regional food from imitation).

Limavady’s Leona Kane creates Broighter Gold rapeseed oil - Northern Ireland’s answer to olive oil. You’ll taste it at the Belfast Cookery School in Mourne Seafood Bar, among others.

Prize-winning Kearney Blue cheese, originating in County Down, is crafted using milk from local Portaferry farms and is shaped like dry-stone walls. Hastings Hotels are one of many who serve it proudly.

THIRSTY FOR MORE?
A warehouse on West Belfast’s peaceline is the unexpected location for Suki Tea, blended by Oscar Woolley. Fans rave about his Apple Loves Mint and Fairtrade Belfast Brew. You’ll discover Suki Tea in many local cafés and restaurants and it is sold directly at Belfast’s St George’s Market.

Looking for an alternative thirst quencher? Try Irish Cider ‘Tempted?’ – lovingly made from Armagh apples.

Pokertree is Food NI’s first microbrewer. Even their names provoke a smile – try Ghrian Golden Ale (Irish for ‘sun’) or the Red Earl Ruby Ale.

Take a journey and discover Northern Ireland’s local food heroes - you won’t be left hungry!!
OPEN DOORS TO THE LOCAL LARDER

Discover more about the local heroes of food and drink through Food NI and its restaurant association, Taste of Ulster. Look for the Taste of Ulster hexagon at restaurant doors to guarantee an authentic regional eating experience. It means commitment to food that is grown and picked here, rather than flown and shipped in.

Download Taste of Ulster county-by-county guides at nigoodfood.com
Home Restaurant

Home is open for morning coffee and pastries from 10am daily. From 11am the deli area kicks into full swing where freshly prepared soups, salads, sandwiches and home baked treats are available to consume in the deli area or for takeaway. At 12pm the restaurant opens with a full menu with waiter service. Home is fully licensed and has an extensive and affordable drinks list. [homepopup.com](http://homepopup.com)

Horatio Todd’s

An award winning bar & restaurant in Ballyhackamore. The decor and surroundings are traditional with a modern twist. The bar offers a huge selection of premium beers, wines and spirits as well as an excellent cocktail list, while the restaurant serves sophisticated dishes made with locally sourced produce. Enjoy 2 courses & a glass of wine offers Sun-Thurs. [horatiotodds.com](http://horatiotodds.com)

Howard Street Restaurant

Howard Street serves up full-flavoured dishes created from the current season’s ingredients sourced locally by their chefs. Complementing the menu is a rejuvenated cocktail list, a range of artisan wines and good old fashioned customer service all served up in casual surroundings. [howardstbelfast.com](http://howardstbelfast.com)
The Ivory Restaurant

Bringing a mix of traditional and modern fare to its sleek settings, The Ivory offers excellent service and stunning city views from its fabulous balcony area. With a selection of locally sourced produce, expertly prepared by their award winning chefs, you’ll be sure to find a dish to tantalise your taste buds.

theivorybelfast.com

James Street South Restaurant

Opened by Niall and Joanne McKenna, the restaurant marries the best of Northern Irish produce with classical French dishes, which change regularly. A perfect location for lunch or dinner, business or pleasure where good food, wine and service come beautifully together in comfortable relaxed surroundings.

jamesstreetsouth.co.uk

Junction Restaurant

The Junction Restaurant offers a mouthwatering array of locally sourced produce at the Holiday Inn Hotel. Dexter beef, Finnebrogue venison, Silver Hill duck and local seafood are all freshly prepared. The restaurant has a modern boutique feel using a rich colour scheme, local artwork and floor to ceiling glass façade, be sure to discover this “Hidden Gem”.

hibelfasthotel.co.uk
Knife & Fork Grill and Deli

At Malone Lodge Hotel & Apartments the Knife & Fork’s menu encompasses the thrill of the grill! The best of Irish meat combined with local flair, establishing itself as one of the most up and coming restaurants in Belfast. The menu offers a great selection for everyone though a clear passion for good meat and fish are evident.

malonelodgehotel.com

La Scala Bistro

This stylish restaurant in the Stormont Hotel provides an informal dining experience in a relaxed but contemporary environment and prides itself on only using the finest local fresh produce. Serving up an array of local favourites it is perfect for lunch or early evening, and this charming restaurant will let you relax, unwind and simply enjoy the delicious food!

hastingshotels.com

Madison’s Hotel

In the heart of Belfast’s Boulevard society on Botanic Avenue, Madison’s boasts contemporary European quality. The 70 seater award-winning restaurant caters for all tastes, from breakfast right through to evening cuisine, while the relaxing Café Bar features speciality coffees and famous cocktails. Enjoy 2 course menu offers Sunday-Friday.

madisonshotel.com
Malmaison Brasserie

Located in an architectural gem of a building, a stone’s throw from Victoria Square, Malmaison Brasserie offers a unique blend of sumptuous interiors and buzzing atmosphere. Dishes prepared with a modern twist and served with passion and personality, include the sublime New York strip steaks, and MalBurger, plus a host of specials and mouthwatering wine list. malmaison.com

Malone House

Barnett Restaurant & Malone Room
In this elegant mansion built in 1820’s you can relax in the surroundings of Barnett Restaurant, where you can choose from a range of mouth-watering menus using fresh, local produce. Enjoy Sunday Lunch or Afternoon Tea (2-5pm daily) or visit the Malone Room for a choice of lunch, snacks and light refreshments. malonehouse.co.uk

Malt Room Bar & Restaurant

Celebrity Chef Raymond McArdle of Great British Menu fame, provides a dining experience with a modern and local twist, with Irish influenced food littered with artisan producers, all locally sourced. This chic and modern restaurant is sure to attract diners seeking to experience contemporary food at affordable prices in this 85-seater fine dining restaurant. maltroom.co.uk
Moy Park, Ireland’s number one chicken brand has created a mouth-watering main course - guaranteed to tickle your taste buds! Using locally sourced Moy Park chicken, Saltimbocca (meaning “jump in the mouth” in Italian!) has been designed to bring something special to the table, whether you are preparing for a simple weekday meal or entertaining family and friends. Enjoy!

**Get Cooking**
Slice each of the chicken breasts in half horizontally into an escalope. Cover each piece of chicken with cling film and bat out until the meat is nice and thin. Season each escalope with salt and pepper. Next cover each escalope with a slice of Prosciutto or Parma ham and top with a fresh sage leaf and secure it all together with a cocktail stick. Make sure that you keep your escalopes as flat as possible. Finally dust each escalope with your seasoned flour.

To cook, heat the butter in a frying pan. When it starts foaming, add the escalopes to the pan and cook on a high heat for around 1 minute on each side until the escalope is a beautiful golden colour. Reduce the heat and allow the chicken to cook right through (add more butter to the pan if needed). Then add the Marsala wine to the pan with the chicken and allow to reduce to a thick syrupy jus. Drizzle the chicken with the jus and lots of fresh lemon juice and serve piping hot with some Saffron potatoes and French beans - or with a slice of bruschetta.

**Serves 4**

**Shopping List**
4 Moy Park Chicken Breasts  
8 slices of Prosciutto or Parma ham  
8 large fresh sage leaves  
Seasoned flour for dusting  
50g butter, pinch sea salt & black pepper  
200ml Marsala wine  
4 lemon wedges to serve (optional)

For more delicious recipes from Moy Park please visit moyparkchicken.com

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8 slices of Prosciutto or Parma ham  
8 large fresh sage leaves  
Seasoned flour for dusting  
50g butter, pinch sea salt & black pepper  
200ml Marsala wine  
4 lemon wedges to serve (optional)

For more delicious recipes from Moy Park please visit moyparkchicken.com

Get Cooking
Slice each of the chicken breasts in half horizontally into an escalope. Cover each piece of chicken with cling film and bat out until the meat is nice and thin. Season each escalope with salt and pepper. Next cover each escalope with a slice of Prosciutto or Parma ham and top with a fresh sage leaf and secure it all together with a cocktail stick. Make sure that you keep your escalopes as flat as possible. Finally dust each escalope with your seasoned flour.

To cook, heat the butter in a frying pan. When it starts foaming, add the escalopes to the pan and cook on a high heat for around 1 minute on each side until the escalope is a beautiful golden colour. Reduce the heat and allow the chicken to cook right through (add more butter to the pan if needed). Then add the Marsala wine to the pan with the chicken and allow to reduce to a thick syrupy jus. Drizzle the chicken with the jus and lots of fresh lemon juice and serve piping hot with some Saffron potatoes and French beans - or with a slice of bruschetta.
**Meat Locker**  
Meat Locker, as the name suggests, is a meat driven restaurant, in the Deanes Howard Street complex, with a feature charcoal grill. The wide ranging menu offers prime steaks, sourced from Hannan Meats, some to share... and a wide range of other dishes, including poultry, fish & seafood. There’s also the Table d’Hote menu to choose from.

michaeldeane.co.uk

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**Metro Kitchen**  
The Metro Kitchen at The Best Western Crescent Townhouse Hotel offers an extensive A La Carte menu with an excellent choice of wines. Metro Kitchen has been awarded an AA Rosette and is recommended by the Good Food Guide, Bridgestone Guide and Cafés of Europe.

crescenttownhouse.com

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**Molly’s Yard**  
A charming restaurant housed in converted stables and close to Queen’s University; Molly’s Yard serves modern Irish cuisine and prides itself on using the finest local ingredients. Locally produced draught beers are available along with a select choice of wines.

mollysyard.co.uk
The Morning Star

Gargantuan steaks of quality assured Ulster beef and Irish stew are some of the popular dishes on offer. The kitchen also has a great sense of adventure - crocodile, shark and kangaroo all pop up from time to time. If you’re still hungry afterwards an impressive list of desserts will appeal to the sweetest tooth.

themorningstarbar.com

The National Grande Café

Café food, hot specials daily and an extensive drink selection in an intimate and unique setting with Belfast’s biggest beer garden out the back. (Cash only accepted)

facebook.com/NationalBelfast

Olio Restaurant

Olio Restaurant is close to the city’s shopping precincts and all major hotels. The vibrant Mediterranean décor is reflected in the exciting menu which combines the best of international cuisine and fine wines. Close to Belfast’s Grand Opera House, Olio is the ideal venue for pre-theatre dinner or supper after the show.

oliorestaurant.co.uk
Ox Restaurant

Award winning OX offers relaxed dining overlooking the River Lagan and within walking distance of the Belfast Waterfront, St George’s Market and Odyssey Arena. Co-owners Alain Kerloc’h and Stephen Toman use a creative approach to seasonality alongside their combined wealth of experience to deliver a top gastronomic taste.

oxbelfast.com

The Potted Hen

The Potted Hen is in Saint Anne’s Square in the heart of Belfast’s bustling Cathedral Quarter, serving innovative, gourmet Irish food with a modern twist. The Potted Hen is a popular pre–theatre destination and is renowned for its good food, friendly atmosphere and attentive staff. Don’t miss their Lazy Sundays when kids eat free!

pottedhen.co.uk

RBG Bar & Grill

Thrilling and sumptuous are the words that describe RBG. A grill bar that boasts succulent steaks and serves classic New York style cocktails. Relax in the lavish surroundings where the atmosphere is chilled and the service exceptional. A great place to impress a date, or simply unwind after work with a superb glass of wine.

parkinn.co.uk
Remedy Café Bar

Remedy Café Bar is located on Fountain Street, in the heart of the city - just 5 minutes walk to Cathedral Quarter. If you like great food served to funky vibes, then it’s for you! Bring a date, your mates, or a big group for food, killer cocktails and great music. Breakfast/ Lunch/Dinner/Late.

remedybelfast.co.uk

The Restaurant

‘The Restaurant’ at the Fitzwilliam Hotel offers a truly different dining experience. Combining superbly priced food with a casual dining style restaurant, A la carte and pre-theatre dining options available. For a truly special night, try The Boardroom - suspended above the lobby this offers a truly unique dining concept for 8 to 20 people.

fitzwilliamhotelbelfast.com

Robinson & Cleaver

Robinson & Cleaver takes the name of the iconic department store that once stood in its place, overlooking the imposing façade of City Hall. Offering splendid views of the historical building and well-known Chichester Street, the lofty terrace provides the perfect spot for people-watching over a cocktail or grabbing a freshly made sandwich in the Urban deli.

robinsonandcleaver.com
Rockmount Golf Club

Located just 20 minutes drive from Belfast, Rockmount provides great traditional dining with a contemporary twist. Set in the beautiful surroundings of an eighteen-hole championship standard golf course you will be treated to great food prepared to order by their chefs. Weddings, christenings, birthday parties and conferences all welcome.

rockmountgolfclub.com

Ryan’s Bar & Restaurant

Ryan’s 70-seater restaurant serves up a traditional menu with a fresh contemporary twist, from sharing platters to veggie grazers and farm quality assured steaks to Irish boxty’s. Ryan’s bar and restaurant is a family friendly venue. A warm greeting and a friendly relaxed atmosphere await you, as well as excellent food and great craic.

ryansbelfast.com

Salt Bistro

Salt Bistro is one of Belfast’s cool eateries offering top quality food in a relaxed atmosphere, with professional service an important part of the experience. Dishes include local organic salmon and salads, fabulous Dundrum Mussels, sustainable fresh fish and dry aged sirloin steak, all locally produced.

saltbistrobelfast.com
The Secret Garden at Dundonald Nurseries

The Secret Garden Restaurant, only a 15 minute drive from Belfast, is a stunning addition to the Dundonald Nurseries family. Local, simple, hearty food is prepared to perfection and complemented by the beautiful views towards Stormont and the Craigantlet Hills.

dundonaldnurseries.co.uk

Shed Bistro

Shed offers the perfect lunch and dinner experience with a tantalizing menu including chargrilled steaks and lamb, fresh fish, pasta, Belfast’s best burger and rings, daily specials and more - all using the freshest local ingredients accompanied by, of course, fine wines. Shed is the impeccable place to enjoy a great meal and true Belfast hospitality.

shedbelfast.com

Shu Restaurant

South Belfast’s popular restaurant Shu has collected many accolades over the years, including winner of the Food & Wine Magazine Award ‘Best Restaurant in Ulster’. It boasts an 85 seater, ground floor restaurant, a basement cocktail bar and an intimate Salon Privé for corporate entertaining.

shu-restaurant.com
Sonoma Restaurant

Enjoy River Lagan views from the floor-to-ceiling windows of this spacious and modern Belfast restaurant. Locals and guests of the Hilton Belfast hotel savour dishes such as rump of Irish lamb or panfried seabass over business lunches, family celebrations and romantic dinners.

hilton.co.uk/belfast

SQ Bar & Grill

SQ Bar & Grill is the latest place to enjoy an excellent meal in unpretentious surroundings. The restaurant has a modern European flavour, serving a selection of dishes from all around Europe with an emphasis on local dishes and ingredients. Simplicity is the key to what makes SQ Bar and Grill such a great place to have a meal or drinks, all at incredibly affordable prices!

encorebelfast.co.uk

St. George’s Bar & Grill

Overlooking historic St. George’s Market, the setting for this contemporary restaurant couldn’t be more appropriate. Many ingredients used in its dishes are sourced from market traders, including Dry Aged Irish Sirloin, Roast North Coast Salmon and Portavogie Tempura Scampi. Stylish booths, and balcony seating lend a sophisticated backdrop to your dining experience.

stgeorgesbargrill.com
The Tap Room at Hilden Brewery

Located just 15 minutes drive from Belfast, The Tap Room is a great venue for formal dinners, summer barbeques and other social events. The annual highlight is Hilden Beer Festival in August. Guests can enjoy a beer or two with great food and also learn about Hilden beer with a brewery tour. Closed Monday and Sunday evenings.

taproomhilden.com

TGI Fridays

TGI Friday’s is your number one authentic American style restaurant making every day feel like Friday. TGI Friday’s is perfect for families, work groups, birthdays, couples, lads and girls nights out with our extensive cocktail and delicious food menu.

tgibelfast.co.uk

Tony Roma’s

Tony Roma’s is an American franchise famous for its baby back ribs. It is situated on the busy University Road in the Queen’s Quarter of the city. Tony’s succulent ribs, crispy fresh salads, mouth watering chargrilled steaks, flame grilled burgers, original BBQ chicken, delicious seafood and an impressive cocktail list all make up a menu that is sure to please every guest.
tonyromasbelfast.com
Yardbird

Yardbird is a free range rotisserie chicken restaurant, located upstairs in The Dirty Onion. Here the chicken is marinated over night before being cooked before your eyes on the restaurant’s speciality Brazilian rotisserie. This is served with a range of sides, a selection of craft beers and other drinks.

facebook.com/yardbirdbelfast

Ye Olde Elk Inn

Located on the edge of East Belfast, Ye Olde Elk Inn offers a cosy space for food & drink. Serving a choice of traditional carvery fare or a deliciously tempting A la Carte Menu, the restaurant offers a relaxed and comfortable dining experience.

thelkbar.com

China Buffet King

Belfast’s biggest, buffet-style Chinese restaurant certainly serves up quite the feast. Choose your table, join the queue and fill your plate from a heady selection of Asian (and some Western) dishes.

chinabuffetking.co.uk
**House of Zen**

The House of Zen restaurant brings a little bit of the Orient into the traditional cobbled streets and cosy bars of Belfast’s Cathedral Quarter. Its dishes offer a unique blend of Asian fusion cuisine, all served up in a cool, funky and relaxed surrounding. Check out the website for menus.

houseofzen.co.uk

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**Sakura Sushi Japanese Restaurant**

Sakura is the first and only authentic Sushi Bar in Belfast. Sakura specialise in the wonderful culinary art of sushi as well as offering a variety of fusion food to satisfy all taste buds. All dishes have been carefully chosen and prepared using only fresh ingredients; creating deliciously nutritious and naturally low fat cuisine.

sakurabelfast.com

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**Wagamama Belfast**

Inspired by delicious Japanese noodle bars and flavours, Wagamama is an exciting and inclusive casual dining experience. Wagamama Belfast continues to transcend this taste and atmosphere and its enduring philosophy remains unchanged; to combine fresh and nutritious food with friendly service and value for money.

wagamama.com.ni
Bread and Dromona Butter Pudding

Dale Farm, Northern Ireland’s leading dairy company, has created a delicious dessert using its locally produced Dromona butter, Dale Farm fresh cream and milk. Warming and moreish, it’s sure to be a favourite with the whole family!

Serve on its own or with Dale Farm’s new Fresh Custard!

Serves 4-6
Cooking time
1 hour 45 minutes

Shopping List
25-50g (1-2oz) Dromona Butter
8 slices white bread with crusts removed
3-4 tbsp. raisins or sultanas
4 eggs
284ml Dale Farm Double Cream
300ml (½ pint) Dale Farm Semi-Skimmed Milk
4 tbsp. caster sugar
2 tsp. ground mixed spice
Dale Farm Fresh Custard (optional)

Get Cooking
Lightly butter a medium-sized freezer and ovenproof dish. Then spread the butter over one side of each of the slices of bread, and cut each slice into four triangles. Arrange the slices, butter-side up, in the dish. Scatter with the raisins or sultanas, lifting some of the pieces of bread slightly so the fruit goes under them.

Lightly whisk together the cream, milk, eggs, sugar and spice and pour over the bread.

To cook, preheat the oven to 160°C/325°F/Gas 3. Bake in the centre of the oven for 1-1¼ hours, or until it is light golden and feels firm when lightly pressed in the centre. Take care not to cook for too long or the custard will curdle. Serve immediately, as it will sink down once it is out of the oven.
Zen

A spectacular interior adds to the experience of quality Japanese cuisine. The innovative menu on offer at Zen provides a wide range of new and exciting Japanese style dishes. Zen also caters for those with more reserved traditional tastes, offering a plethora of ‘Fusion cuisine’ consisting of Japanese and Asian cuisine with a Western fusion.

zenbelfast.co.uk

Café Havana

Café Havana is Belfast’s hidden gem, the first Cuban styled Restaurant based in the heart of the city. Serving breakfast, lunch and dinner from early morning through to late night opening. Café Havana is a revolution in dining experience, evoking the exotic flavours, excitement and beauty of Cuba’s famous capital city.

cafehavanabelfast.com

Archana

Archana has been serving authentic Indian cuisine since 1985. With mouth-watering marinades, best quality spices and the freshest locally sourced produce, Archana is one of the first eateries to bring the tastes and recipes of the Indian subcontinent to the Northern Irish palate.

archana.co.uk
Gingeroo

Indienesrnte laoced at the hart of the city’s Golden Mile. Gingeroo’s philosophy is to provide not only a delicious meal your tastebuds will thank you for, but also a standard of service you’ll never forget. Air conditioned. Fully licensed. Children welcome. Free WiFi available for diners.

gingeroo.com

Moghul Restaurant

Authentic Indian restaurant serving the finest selection of Indian dishes and beers, complemented by traditional décor and music. The Moghul aims to make your visit as enjoyable as possible. Outside catering for parties of up to 600 people is also available.

moghulrestaurantbotanic.co.uk

Mumbai 27

Mumbai 27 is an Indian restaurant in Belfast’s historic Cathedral Quarter with an exciting menu. Rethink whatever you know about Indian cuisine, and try their bespoke dishes, fresh cocktails, premium beers and large wine selection. With 2 course pre-theatre menu on Mon-Thurs 5-7pm, and Sunday 2 course special 4-7pm, it is a treat worth trying.

mumbai27.co.uk
**Nu Delhi Lounge**

Nu Delhi Lounge, a modern, high end, 120 seater Indian restaurant welcomes you to a new concept of eating out. Food, cocktails and music, all in one place and all delivered to perfection. Nu Delhi has combined this new concept to suit its cosmopolitan look: London has come to Belfast!

nu-delhi.lounge.com

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**The Raj**

The Raj prides itself on serving food of the highest standard, freshly prepared using ingredients from established and respected local suppliers. They grind their own masala (spices) to create the unique Raj taste. The sauces and dips are made by classically trained Indian chefs, using only natural ingredients and traditional cooking methods. You will taste the difference in every mouthful.

therajbelfast.com

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**Ruba Spice**

Ruba Spice offer sophisticated, modern and truly authentic Indian dining. Located in the heart of the busy University area, it is an Indian restaurant favoured by visitors and regular clientele alike. Come and relax and enjoy a superb meal made with mouth watering flavours and aromas. Lunch time and evening menus available 7 days a week.

rubaspice.com
Safa Fine Indian Cuisine

Belfast’s most exciting fully licensed Indian restaurant located in the heart of the city adjacent to Royal Avenue. Located above Kelly’s Cellars, the oldest pub in Belfast, the menu offers the finest of modern Indian cuisine, served in a historic yet contemporary setting with a relaxed, chic atmosphere.

safabelfast.com

Coppi

Right in the heart of Belfast’s cultural hub, Saint Anne’s Square, Coppi is Belfast’s first cichetti / bacari, inspired by those found in Venice. Serving small plates and larger dishes, Coppi specialises in simple Italian classics big on flavour and makes fresh pasta in house daily.

coppi.co.uk

Deane and Decano

Deane and Decano is a smart, stylish, buzzing restaurant / café / bar with a distinctly Italian flavour. Located on the ever fashionable Lisburn Road in South Belfast, open for lunch, afternoon snacks and dinner 6 days a week. Daily blackboard specials, à la Carte menu, lunch & the daily Cucina Naturale.

www.michaeldeane.co.uk
Filini

Filini, found in the Radisson Blu Hotel, is a sophisticated, modern Italian restaurant with a simplistic and seductive style. The menu follows suit with antipasti, a smart selection of pastas, risottos, pizzas, and traditional meat dishes. Delicate desserts, a commendable cheese board of Italian cheeses and a fine list of wines also give Filini the edge.

[Website: radissonblu.co.uk/hotel-belfast]

Goodfellas Restaurant & Pizzeria

Operating a BYO drink policy with no corkage charge, Goodfellas offers a wide variety of dishes including pizza, pasta, seafood, chicken and steaks. Relaxed atmosphere and friendly staff add to the enjoyment of a good meal.

[Website: filinibelfast.com]

Il Pirata

Il Pirata serves rustic Italian food, with a focus on ‘cichetti’ style dining (to share) in East Belfast’s Ballyhackamore. Specialities include its Sunday Sharing Roast porchetta and beef brisket; and its fresh pasta made daily in house.

[Website: ilpiratabelfast.com]
St George’s named UK’s Best Indoor Market

Right here in Belfast city centre is the market that was ranked ahead of Billingsgate, Borough and Spitalfields in London, to be named the Best Large Indoor Market in the UK.

Victorian St George’s Market, dating from 1896, is one of Belfast’s oldest attractions. Markets are held three days a week, on Friday, Saturday and Sunday, and welcome around 600,000 visitors every year. There is a massive buzz in the air on market days, which are full of colour, noise and personality. Some of the stalls have traded here for generations.

Getting there
St George’s Market is a short walk from the city centre. A shuttle bus operates on market days from central pick-up points. For more information visit stgeorgesmarket.com

Friday
Variety Market (6am-2pm) appeals to hunter-gatherers! It’s heaving with local fish, meat and veg, as well as books, antiques and clothes.

Saturday
Saturday City Food, Craft and Garden Market (9am-3pm) encourages relaxed browsing as you listen to music, coffee in hand. As well as Friday’s fare, you’ll find speciality foods, coffee, cheese, tapas and organic produce.

Sunday
Sunday Food, Craft and Antique Market (10am-4pm) combines Friday and Saturday’s markets, with more emphasis on local craft.
Latest addition to Belfast Dining
Malt Room Bar & Restaurant by award winning Chef Raymond McArdle of “Great British Menu” fame
Considered to be the Best Restaurant in the area
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60 Great Victoria Street, Belfast BT2 7BB,
E: reservations@maltroom.co.uk www.maltroom.co.uk

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belfast
‘The Bar’
Extensive bar menu, pre and post theatre cocktails every day
‘The Restaurant’
Pre-Theatre & A la Carte dining available daily
Fitzwilliam Events
Private Dining, Cocktail Masterclass,
Meetings, Murder Mystery, Afternoon tea

www.fitzwilliamhotelbelfast.com
**Little Wing Pizzeria**

Little Wing are passionate about pizzas! Just taste one of their yummy, traditionally made Naples style pizzas and you'll know what we're talking about. Prepared with the finest fresh ingredients and cooked using time honoured methods, all served in a warm and friendly atmosphere. All branches open daily early till late.

littlewingpizzeria.com

**Restaurant 25**

An Italian and Mediterranean style restaurant located in the heart of Botanic Avenue. Its award winning Italian chef caters for families, private parties and students alike. The extensive range of Italian and Mediterranean food will have you wanting more. Open 7 days a week with extended opening hours on the weekends.

restaurant25belfast.com

**Scalini**

Scalini is a romantic dream: whether you are seated under the stars or up in Romeo & Juliet's balcony at a Tuscan villa, the restaurant gives diners the impression they are actually there! With a superb selection of pizza, pasta and extensive grill dishes, the dream goes on!

scalinirestaurant.co.uk
**Speranza**

Established in 1983 Speranza is one of Belfast’s best known restaurants offering great food and friendly service. With a focus on fresh, local produce, Speranza has always been about the food and with a wide variety of dishes on offer, you can really experience Italian food at its best.

speranzabelfast.com

**Villa Italia**

In the heart of the bustling University area, the city’s most established family restaurant, Villa Italia, is a firm favourite with visitors to Belfast and with its very regular clientele. The extensive grill, pizza and pasta menu offers a selection of authentic Italian dishes to tempt any palate.

villaitaliarestaurant.co.uk

**Love Fish**

Love Fish, in the Deanes Howard Street complex, is not just another restaurant; it is a totally different eating out experience in Belfast. The informal but stylish coastal interior will make you feel welcome and relaxed the minute you walk through the door. Open 7 days a week.

michaeldeane.co.uk

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**Speranza**

16-19 Shaftesbury Sq.
Belfast BT2 7DB
028 9023 0213

Open Mon-Thurs 12-10pm, Fri-Sat 12-11pm, Sun 1-9pm. Kids menu available.

**Villa Italia**

37-41 University Road
Belfast BT7 1ND
028 9032 8356

Open Mon-Sat 5-11pm, Sun 4-10.30pm.

**Love Fish**

28-40 Howard St,
Belfast BT1 6PF
028 9033 1134

Open Mon-Sat 12pm-late. Sun 12-8pm. Lunch Menu served Mon-Sat 12-5pm.
Mourne Seafood Bar

Located off Royal Avenue, this very popular eatery serves fresh, locally sourced seafood, traditionally prepared or with an Asian twist. Favouring local ingredients and beers, value for money and friendly service are the aims here. Oysters and mussels from their own shellfish beds are stand-outs. Vegetarian and gluten-free options available. Dinner Mon-Sat, reservations recommended. 
mourneseafood.com

Tedfords Restaurant

Well established Chef/Owner Alan Foster has a loyal following and has been cooking here for over a decade. Top quality, local produce cooked with care and imagination, the menu changes regularly with prime meats & lots of fresh seafood. The charming building (c1843) tastefully refurbished offers a comfortable, welcoming restaurant of great reputation.
tedfordsrestaurant.com

“My favourite thing to do is to visit a local food festival and watch people’s faces light up as they interact with the chefs, sample the produce, smell the aromas and go home with great tasting memories. Killyleagh Chocolate Festival is one of my favourites – hats off to Hans Sloane, born in Killyleagh, who brought chocolate to the UK.”

Michele Shirlow
Food NI
Gastro Pubs

Tipple your taste buds in traditional pubs and contemporary bars, all serving up the best of Belfast.
The Basement Bar & Grill

The Basement Bar & Grill has long been a mainstay of the Belfast food and drink scene. From the freshest of seafood to succulent steaks and from an aromatic Thai green curry to good old fashioned chargrilled liver and bacon, there is something for everyone.

basementcultbar.co.uk

Bittles Bar

Bittles Bar is one of Belfast’s more curious pubs and a wonderful example of a traditional Victorian Bar. Founded in 1868, Bittles offers one of Belfast’s widest selections of local and international beers and is famed for its extensive whiskey collection. A talking point is the eclectic range of artwork adorning the triangular lounge. Bittles serves pub grub at lunchtime.

facebook.com/Bittles-Bar

Brennan’s Bar

Beyond the modern red brick exterior lies an attractive old-style mahogany & brass bar, stained glass panels and traditional snugs. A great selection of local pub grub is served daily including Irish classics such as creamy seafood chowder, beef & Guinness pie and baked Irish ham and champ.
**The Bridge House**

The Bridge House offers a warm welcome to locals and visitors alike. Open daily from 8am for breakfast. Full menu served from 12pm with an extensive range of Irish and pub classic dishes, meal deals, low calorie options, snacks and children’s menu, providing a relaxing atmosphere for customers of all ages.

[jdwetherspoon.co.uk](http://jdwetherspoon.co.uk)

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**The Chelsea**

A dream bar with a modern look. The Chelsea is packed with affluent professionals determined to prove that 30 is where life begins. The contemporary cuisine is reasonably priced and tantalising on the taste buds. Range of menus available.

[thechelseabar.com](http://thechelseabar.com)

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**The Cloth Ear**

The food in The Cloth Ear is wonderfully comforting! Inspired by homemade favourites, it is nostalgic yet fresh and creative, making use of the best locally sourced seasonal produce. A selection of daily specials are an important feature of The Cloth Ear dining experience - allowing the chefs to capitalise on the best seasonal ingredients.

[themerchanthotel.com](http://themerchanthotel.com)
Great Outdoors

Picnics bring together two winning ingredients – food and the great outdoors. Throw in a splash of good company for a memorable meal in nature’s free dining room. Pack a hamper and absorb the atmosphere of Belfast’s beautiful green spaces. Why not make a day of it and savour some sightseeing after your picnic?

Pack your hamper
The key to great picnics is choosing ready-to-serve items that are robust enough to travel well. Stock up at a local deli like Sawers in the city centre, fine foods from a century-old family store.

Or drop into St George’s Market, one of Belfast’s oldest attractions. Friday’s bustling, long-established Variety Market has traditional provisions, while Saturday’s City Food, Craft and Garden Market brings together local producers and global specialities, along with coffee and music. Sunday’s Food, Craft and Antique Market blends the set-up of the previous two days, with an emphasis on local crafts.

Nature’s dining room
The heart of the city centre might not be the obvious spot for a picnic, but in Belfast you can comfortably eat alfresco on the lawns of the City Hall – the City Council’s civic building. In fair weather, you’ll join hundreds of office workers enjoying their lunch break. Make sure you call in to the Visit Belfast Welcome Centre opposite, a
one stop shop for information on local attractions and activities.

The Titanic Trail is a self-guided tour starting at the City Hall’s Titanic Memorial Garden, then to the Titanic Quarter to see SS Nomadic, Harland & Wolff’s Drawing Offices, Titanic Belfast, the Slipways, and the Dock & Pump-House. Along the way, there are plenty of benches with a view to stop and eat. You’ll find details and apps for self-guided city tours on visit-belfast.com.

The Botanic Gardens marks another fine spot for a city picnic, with its Palm House, Tropical Ravine and children’s playground. The Ulster Museum is right beside the Stranmillis Road entrance to the gardens. With its huge collection of treasures – you and the family can come face to face with dinosaurs or the famous Egyptian Mummy.

South Belfast’s Drumglass Park sits between Lisburn and Malone Road, with plenty of space for a family runaround, as well as a childrens’ playground. Pick up something tasty at Lisburn Road’s famous Yellow Door Deli on your way.

Belfast city centre is well served by public transport. You can hop on many Metro buses right at City Hall. These will whisk you away quickly to other green spaces in the suburbs.

Cavehill Country Park (Metro no.1, 61) has a playground, visitor centre and ecotrails. Ormeau Park (Metro no.7A-D, 29) has sporting facilities, playground, walking routes and an outdoor gym. Lagan Valley Regional Park (Metro no. 8A-C) covers thousands of acres of countryside and riverbank walks, including Barnett’s Demesne, with bike trails, meadows, woodland and towpath walks. Sir Thomas & Lady Dixon Park (Metro no.8A-C, 24/24A) is a short distance further on the same bus route, where you can enjoy meadows, woodlands and a playground. If you time it right, this park has a celebrated Rose Garden and world-famous rose festival.
The Crown Liquor Saloon

The Crown’s ornate Victorian exterior and delightful gas lit interior make it Belfast’s greatest treasure since 1884. Step in to discover a traditional pub of unique character, revered for its eclectic range of real ales and its heartily classic pub food, which are served with a generous measure of famous Irish hospitality.

crownbar.com

The Empire

The Empire is the heartbeat of Belfast’s live music scene, offering great live music as well as the popular weekly comedy club. This converted church is one of Belfast’s best loved drinking holes, with its cinema style big screen for all the major sports events, well-loved pub grub menu and vintage wall displays.

thethebelfastempire.com

The Errigle Inn

The Errigle Inn serves quality food every day throughout all its bars. Serving traditional favourites all the time and daily lunch and evening specials. From a light snack to 3 course meal, there is something to tempt everyone’s taste buds.

errigle.com
**Fountain Bar**

The traditional style downstairs bar serves classic lunch favourites alongside lighter meals and snacks. Upstairs the restaurant opens 7 days a week and serves freshly prepared, locally sourced food at very reasonable prices. Traditional session musicians play every Friday night from 9.30pm till late... join in or relax and enjoy the craic.

thefountainbar.com

**Four Winds**

A stylish Wine Bar, a comfortable Lounge Bar, and a top floor Grill with breathtaking views over Belfast, the Four Winds has it all. Only a 10 minute drive from the city it offers live entertainment in the evening and a Kids Klub on Sunday - it’s your weekend destination!

thefourwinds.co.uk

**The Garrick Bar**

With its cosy interior of dark wood panelling, tiled floors, a pillared bar and old brass oil lamps, the Garrick has been welcoming customers since 1870. Offering a range of locally sourced freshly prepared dishes daily from light bites to hearty favourites. Visit the website to view the all-day & daily specials menus.

thegarrickbar.com
The Graduate Bar

The Graduate Bar/Eatery/Café is a great food and live music venue located on the Ormeau Road. Open for coffee from 10am, enjoy sharing plates or Graduate Classics at lunch, or great value 2 course deals from the A la Carte menu in the evening. Cocktails, beers and entertainment every Friday, Saturday and Sunday.

thegraduatebelfast.com

Hatfield House

The Hatfield offers great live music and is one of the few bars in the city to escape recent modernisation. It still boasts original bar fixtures, ornate ceilings and lavish craftsmanship carried out by the same craftsmen who worked on RMS Titanic. Pub menu served 12-8pm daily, big screen sports and live music every weekend.

hatfieldhousebelfast.com

John Hewitt Bar

Located in Belfast’s Cathedral Quarter, the John Hewitt is traditional in style and a popular venue for quality, live music sessions ranging from Jazz, Traditional Folk to Cajun. Excellent gastro pub menu from hearty steak, onion & Belfast ale pie to roast fillet of salmon with spinach mash and cherry tomato salsa.

thejohnhewitt.com
“The Home of the Belfast Boxty”

Dating back to 1711 McHugh’s is situated in the oldest building in Belfast and offers the best in local entertainment, local food, drink and craic across three floors. Our 100-seater restaurant offers traditionally modern Irish Cuisine. Large tour groups catered for.

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Telephone: (028) 90 9050 9999
For reservations & info
Email: info@mchughsbar.com

“The Kitchen Bar Paddy Pizza is legendary”

The Kitchen established in 1859 is a vibrant and busy bar & restaurant offering a great selection of traditional Northern Irish food, drinks and quality live music. Situated in the prestigious Victoria Square complex the Kitchen opens daily from 12noon.

1 Victoria Square, BT1 4QG Belfast
Telephone: (028) 90 245 268
for reservations & info
Email info@thekitchenbar.com

Search “McHugh’s” & “the Kitchen Bar”
The King’s Head

The King’s Head, located opposite Belfast’s King’s Hall, offers fresh food and local character. With 120 seater restaurant, dedicated live lounge, gastro pub and beer garden, you have the complete entertainment experience under one roof. Family friendly dining, fine wines and real ales – this venue caters for all tastes. Enjoy 2 course special offers Sunday to Friday.

kingsheadbelfast.com

The Kitchen Bar

Situated in the heart of the magnificent Victoria Square complex, The Kitchen is a vibrant and busy bar & restaurant offering a great selection of quality Northern Irish food and drinks. The all-day menu is suitable for all tastes and budgets and the world famous Kitchen Bar ‘Paddy Pizza’ is worth a visit by itself.

thekitchenbar.com

The Kitten Bar

The Kitten Bar boasts a warm, stylish atmosphere and offers a delicious new menu with locally sourced produce at affordable prices. All of the food is freshly prepared in-house and The Kitten Bar can cater for any sized group. There is a wide range of international beers and spirits, and a collection of mouth-watering cocktails to suit any taste.

thestiffkitten.com
Lavery’s

Visit Belfast’s oldest family-owned bar and enjoy the classic, traditional pub food or one of the few contemporary favourites. Prime Steaks, fresh Irish Mussels, pulled pork sandwich & broad selection of lighter dishes are among some of its most popular choices. Vegetarian & Gluten Free menu available. Enjoy free entertainment 7 nights a week.

laverysbelfast.com

McCracken’s Café Bar

McCracken’s has built up its reputation as an award winning gastro style pub and restaurant. With good locally sourced produce cooked to perfection, from lobster and oysters to the finest Irish beef and poultry. McCracken’s pride themselves on their ever changing daily menu depending on what is available from the local markets.

mccrackenscafebar.co.uk

McHughs

Famous for being the oldest building in Belfast, McHugh’s retains some of its old features and charm. The 100-seater restaurant offers ‘traditionally modern Irish cuisine’. The house specialty is the famous classic of Boxty Potato Cakes. The Express bar lunch is perfect for the tourist and city worker alike. Great craic, great beer & simply great value.

mchughbars.com
FRESH FROM THE GRILL

Our steaks are 100% premium Irish beef with the right balance of lean meat and tender marbling. Hand selected and cut to our exact specifications. Aged for full flavour, perfectly seasoned and fire grilled to order. We’ll bet the ranch that you love it!

STEAKS
- New York Strip Steak
- Filet Mignon
- Sirloin Steak
- Peppered Steak
- Jack Daniel’s® Steak

RIBS
- Baby Back Ribs
- Jack Daniel’s® Glazed Ribs

CHICKEN & SEAFOOD
- Jack Daniel’s® Chicken
- BBQ Roasted Chicken
- Jack Daniel’s® Salmon
- Salmon Chowder

TGI Fridays™ Victoria Square • www.tgibelfast.co.uk
The Northern Whig

The Northern Whig is Belfast’s most unique bar oozing sultry European style. Whether it’s brunch, lunch, dinner or simply drinks, The Northern Whig has it all. It also has an extensive cocktail list and you can enjoy cocktail promotions 5-9pm every day. Enjoy 2 course special offers Monday-Friday.

thenorthernwhig.com

The Parlour

Not only will you be entertained at The Parlour but the reasonably priced food is a must with brilliant drink offers to go with it. Parlour Pizzas have become well known across the city. The ‘BackYard’ is one of the largest outdoor enclosed spaces in Belfast with gas heaters, perfect for a relaxed drink or your party needs.

parlourbar.co.uk

Pavilion Bar

Three bars in one “Big House” including a traditional Public Bar on the ground floor, first floor Boutique Bar live music venue and top floor Loft Bar with six pool tables. Food served 12-9pm every day throughout all three floors. Homemade cuisine made from locally sourced produce only. Menus available online.

pavilionbelfast.com

C4 Pub Grub
The Northern Whig
2 Bridge Street
Belfast BT1 1LU
028 9050 9888
Food served daily
12-9pm.

B8 Pub Grub
The Parlour
2-4 Elmwood Avenue
Belfast BT9 6AZ
028 9068 6970
Food served Mon-Sat
11.45am-9pm.
Closed Sun.

Pavilion Bar
296-298 Ormeau Road
Belfast BT7 2GD
028 9028 3283
Food served daily
12-9pm.
Queen’s Café Bar

Queens Café Bar has an extremely popular menu offering generous portions of European dishes, ranging from light salads to succulent steaks. Daily specials include a variety of fresh fish, home-made pasta and an assortment of chicken dishes.

queenscafebar.co.uk

Robinsons

Whether its lunch, dinner or a pre-theatre meal, Robinsons Bistro is the perfect spot to relax and watch the world go by. Enjoy delicious food and iconic views of the city, whilst unwinding in the sophisticated yet relaxing décor of the Bistro.

robinsonsbar.co.uk

Voodoo

Voodoo offers something a little bit different to the Belfast food scene. The Cajun inspired menu offers some traditional creole style dishes at very affordable prices. Served in its relaxed downstairs bar, it is the perfect place for seeking refuge from the hustle and bustle of the city.

voodoobelfast.com
Save £££’s
in many of Belfast’s Restaurants & Eateries with

VALUE CABS

Privilege Partners
(028)
90 80 90 80

Please visit www.valuecabs.co.uk/privileges

ENJOY A WORLD
OF FLAVOURS
WITH OVER 15 DIFFERENT PLACES
TO EAT AND DRINK AT CASTLECOURT
Wine & Company

Wine & Company is located in the heart of Holywood, just a 10 minute drive from Belfast. Food is served Monday to Thursday 12pm-3pm & 5pm-9pm Friday and Saturday. Friday Night offers entertainment ‘Unwind and Rewind’ with a Party DJ and on Saturday nights the party continues with DJ Eric Dowds.

wineandcompany.com

Ye Olde Eglantine Inn

Ye Olde Eglantine Inn or The ‘Eg’ as its affectionately known has been serving the Malone Road area for years. As well as drink promotions, good times and entertainment it offers good, honest, homemade food with a selection of burritos, the speciality, served from 12-8pm daily.

eyegbar.co.uk

“At McHughs we focus on real local ingredients, putting a fresh twist on traditional Irish cuisine. Great food combined with great service is what makes McHugh’s stand out. The perfect place to while away the afternoon with some good food, good music and a pint of the black stuff”

Ciaran Drain
Head Chef at McHugh's
Cafés

Belfast has a café culture that buzzes with more than just over-exposure to caffeine.
Alan’s Causeway Café

Belfast’s most popular breakfast café with a menu that ranges from a traditional fry to Spanish torrijas with a full list of coffees and teas. Ideal for that slap-up morning breakfast or just a quick cuppa while you check your e-mails on our free wi-fi.

causewaycafe.co.uk

Bennett’s on Belmont

You will love walking into this beautiful old brick walled East Belfast favourite located on the Belmont Road. Looking over Harland & Wolff shipyard you will feel the history and pride of this historic working class neighbourhood. Bennett’s food is fresh, local and made with love in East Belfast.

twitter.com/bennettbelmont

Bia

Bia serves breakfast, lunch & dinner menus and is the meeting place of Belfast’s Irish Language community, where locals and tourists can enjoy a bite to eat in pleasant, relaxing surroundings. Decorated with frequently changing artwork, Bia hosts regular traditional music sessions, both adding to the authentic Gaelic atmosphere.

culturlann.ie
Bistro 401 & The Galley

Bistro 401 and The Galley Café provide visitors with a relaxed dining experience at Titanic Belfast. Using the best of local ingredients to create nautical themed menus, visitors can enjoy hearty meals at Bistro 401 or indulge in delicious pastries and speciality coffees in the Galley Café. You will be spoilt for choice!

titanicbelfast.com

Bobbin Coffee Shop

Located in the beautiful City Hall building The Bobbin offers visitors and locals alike a great venue in the heart of the City Centre. With a great menu available for breakfast, brunch, lunch and tea and coffee with a sweet, there is something for everyone!

belfastcity.gov.uk/bobbin

California Coffee Company

Fabulous coffee, friendly staff, great food! Whether it’s reading the papers with breakfast, enjoying a leisurely lunch or just a well deserved treat, you’re in good hands at California Coffee Company. If coffee keeps you alive (not just awake) you’ve got to try theirs... it’s not just great, it’s FABULOUS!

facebook.com/californiacoffee
Clements

Clements, your local coffee shops, have been on the Belfast coffee scene for 15 years and continues to be ‘Religious About Coffee’. Clements’s skilled baristas use locally roasted beans, blended just for them, to provide you with a heavenly experience every time. With ten shops in Belfast you’re never far from a great coffee.

facebook.com/ClementsCoffeeShops

Crane View Kitchens

Step back in time and experience the bustling atmosphere of a Belfast ship worker’s lunchroom with Titanic themed live theatre. Enjoy the traditional serving of milk, stew and Belfast Bap – just like the ship workers who built the RMS Titanic. Booking recommended!!

t13.tv/crane-view-kitchens

The Dark Horse

It’s the future - cafés that look like bars. Dark wood panelling, stained glass lanterns and antique mirrors lend it a Gentleman’s Club ambience. Soup, sandwiches, excellent coffee and free WIFI. And, you can buy a pint and amble back from the Duke of York.

facebook.com/thedarkhorsebelfast
The Dock

The Dock, situated in Titanic Quarter beside SS Nomadic, is Belfast’s first Honesty Box Café – packed with comfy sofas, inspiring art and photography, regular exhibitions, Suki tea, gourmet coffee, hot soup, fresh sandwiches, and locally-based scones, buns and cakes - and the price is totally up to you!

the-dock.org

The Gardeners Rest

The Gardeners Rest café serves everything from a quick coffee to a roast beef dinner made with local produce. The homemade pavlova with fresh cream & berries or lemon meringue are hard to say no to. Located in the Castlereagh Hills, just outside Belfast. Recently extended to 200 covers and now includes a new covered outdoor balcony and a baby station.

hillmount.co.uk

“Visitors come to Belfast for many reasons and once here they want to try local food and experience the warm welcome and great hospitality we’re renowned for. We’re often asked for advice on local restaurants, cafés and pubs – it’s great that Belfast is home to a fantastic range of restaurants, from fine dining to homely cafés and fashionable bistros to suit all tastes and budgets.”

Philip McAlister
Visit Belfast Travel Advisor
The Little Cupcake Café
The Little Cupcake Café is Belfast’s first Cupcake Café bringing a New York vibe to Belfast’s lively City Hall area. The Little Cupcake Café bake a huge range of cupcakes every day and are also the first Café in Belfast to serve Bubble Tea!

thelittlecupcakecafe.co.uk

Lyric Theatre
Boasting sumptuous views over the River Lagan, enjoy an award-winning coffee, choose from a superb range of gourmet soups, sandwiches and pastas, or treat yourself to something special from the delicious Sunday brunch menu. Pre-theatre (6-7.30pm) tasting platters of Irish farmhouse cheeses, sliced cold meats or antipasto are also available directly before evening performances.

lyrictheatre.co.uk

Maryville House & Tea Rooms
Maryville House is a unique tearoom serving a range of fare. A full breakfast menu, lunch menu and its famous afternoon tea! All of their scones, cakes and traybakes are homemade and baked fresh daily. An impressive range of speciality teas and coffees are available.

maryvillehouse.co.uk
Pâtisserie Mimi

Pâtisserie Mimi offers a luxurious and whimsical selection of delectable things to eat! From exquisite gateaux that look as wonderful as they taste, to gloriously buttery viennoiserie, artisan breads and magnificent macarons. All this and much more await you in Pâtisserie Mimi.

patisseriemimi.com

The Pump-House Café & Visitor Centre

The Pump-House café, situated adjacent to the Titanic’s Dock & Pump-House Visitor Centre, is open daily 10am-5pm and offers sandwiches and hot snacks, coffee and tea. Free WIFI available.

titanicsdock.com

Ross’s Café

Ross’s Café is renowned for its fantastic food, warm atmosphere, friendly staff and most of all its auction house buzz! It is located within Ross’s Auction House, occupying a landmark building only 100 metres from Belfast City Hall. Enjoy the delicious food and a walk around the auction house.

rosss.com/auction/rosss-cafe
Treat Boutique

A haven in the city centre, a perfect spot for lunch serving gourmet soups and sandwiches. Renowned for the cupcakes and desserts baked on site, the mild coffees, flavoursome teas and organic hot chocolate, all available to sit in or take away. Call to book an exquisite afternoon tea experience.

treatboutiqueni.co.uk

Yellow Door

The Yellow Door Deli is all about food, priding themselves on showcasing the world class produce grown locally. Serving fresh, flavoursome food, baked and cooked on-site in order to guarantee you will want to come back. Ulster Museum: Tues-Sun 10am-4.30pm. Lisburn Road: Mon-Sat 8am-3.30pm. Market Square: Mon-Sat 8am-4.45pm.

yellowdoordeli.co.uk

“My food heaven

“Clements have ten shops in Belfast so you’re never far from a great coffee! Why not pop in and try one of our special creations, like ‘The Nut of the Irish’, a smooth creamy cappuccino or latte flavoured with Hazelnut and Irish Cream syrup which goes great with a freshly baked scone or one of our famous sweet squares”

Sarah Hannaway
Barista at Clements
Delight in a deli, meander through markets and improve your cooking skills - it’s all in Belfast.
Aunt Sandra’s Candy Factory

Recreating an original 1953 sweetshop complete with reclaimed windows, old Belfast brick walls, wooden ceilings and slate floor, watch the hand-crafted candy being made to recipes over 100 years old. Enjoy Rhubarb & Custard milkshakes, yellow man ice cream, toffee apple pie and freshly brewed coffee/tea in the ice cream parlour. Shows Sat & Sun: Book in advance. auntsandras.com

Avoca Café

Whether it is a fine dining experience in the café or a quick bowl of soup and a sandwich with friends in the foodhall at lunch time, Avoca Café suits all tastes and budgets. Renowned for its delicious selection of homemade scones and pastries, Avoca is the ultimate food destination in town.

Belfast Cookery School

Welcome to Belfast Cookery School - the city’s first purpose-built cookery school. Offering a range of courses specifically designed to appeal to all ages and level of ability - so if you’re donning an apron for the first time, don’t worry, you’re in good hands.

belfastcookeryschool.com
Co Couture

Gourmet artisan chocolates. One of 80 of the world’s finest chocolate producers. The Academy of Chocolate, ‘Gold,’ award-winning chocolates are hand-made using only the finest raw ingredients. Specialising in producing and serving single origin chocolate and coffee. Want a slice of heaven? Visit Co Couture, and enjoy the sight, taste and smell of luxury chocolate.

cocouture.co.uk

The Cookery School at James Street South

The Cookery School at James Street South is made up of a demonstration area which seats up to 40 people watching and learning from professional chefs. It also encompasses a practical cookery area where up to 8 people can participate in an intimate training environment. The cookery sessions can be viewed on the website.

jamesstreetsouth.co.uk

Sawers

Sawers has always been known for its great range of local and traditional foods. Stockists of a vast variety of food product ranging from continental cheeses, local fresh seafood, olives, gourmet gifts, and bespoke hampers. Sawers also stock a large selection of teas and coffee beans from around the world.

sawersbelfast.com
St George’s Market is one of Belfast’s oldest attractions. Dating from 1896, the market has been nominated for numerous local and national titles and awards for its fresh, local produce and great atmosphere. The Variety Market on Fridays has stalls selling fruit & vegetables, meat & fish, antiques, books & clothes. The Saturday City Food, Craft and Garden Market offers a huge range of local, continental & specialty foods including meat & fish, cheese, coffee beans, tapas & organic products. The Sunday Food, Craft and Antique Market has a mixture of the Friday and Saturday’s Market with emphasis on local arts & crafts.

stgeorgesmarket.com
Hotel Dining

Relax and allow yourself to be treated as our guest in fabulous hotel restaurants in Belfast and beyond.
Hilton Belfast

Locals and guests of the Hilton Belfast hotel savour dishes such as rump of Irish lamb or panfried seabass over lunches, family celebrations & romantic dinners. hilton.co.uk/belfast

The Merchant Hotel

From the comforting, homemade favourites in The Cloth Ear to the sumptuous, fine dining in The Great Room Restaurant – The Merchant Hotel caters for every palate. themerchanthotel.com

Benedicts Hotel

Benedicts first floor restaurant is a landmark venue offering fabulous local produce with a fresh new twist at very attractive prices. benedictshotel.co.uk

Dukes at Queens

Start your day with breakfast in Dukes Restaurant and finish with an Evening Meal, Cocktail, or selection of Tapas in Claudine’s. Sunday Carvery available 1pm–4pm. dukesatqueens.com

Europa Hotel

The Causerie Bistro is a popular venue for shoppers and business people, as well as a fashionable pre and post theatre dining choice. hastingshotels.com
Holiday Inn Belfast
Relax in the business lounge, perfect for informal meetings. Enjoy dishes off the menu that will suit all occasions in the bar and restaurant.
hibelfasthotel.co.uk

Malmaison Hotel
The award winning home grown and local menu at Malmaison Bar and Brasserie lets you sample the finest of ethically sourced Irish produce.
malmaison.com

Malone Lodge Hotel & Apartments
Knife & Fork’s menu encompasses the thrill of the grill! The menu offers a great selection for everyone though a clear passion for good meat and fish are evident.
malonelodgehotel.com

Park Avenue Hotel
A charming relaxed atmosphere where you can indulge in good food and fine wines, Park Avenue offers a choice of menus between Gelston’s Bar Bistro and the Restaurant.
parkavenuehotel.co.uk

Radisson Blu Hotel
Filini is an Italian restaurant with a simplistic and seductive style. The menu follows suit with antipasti, a selection of pastas, risottos, pizzas, and traditional meat dishes.
radissonblu.co.uk/hotel-belfast
Ramada Plaza

From the seasonally changing menu of The Green Room to the casual dining of Suburbia Bar & Lounge, not to mention The Spice Club – Ramada Plaza has it all!

ramadabelfast.com

Stormont Hotel

La Scala - This stylish restaurant provides an informal dining experience in a contemporary environment and prides itself on only using the finest local produce.

hastingshotels.com

Ten Square Hotel

The Grill Room & Bar in Ten Square Hotel is open all day every day for lunch and dinner. Enjoy breakfast every Sunday until 12noon.

tensquare.co.uk

Balmoral Hotel

The restaurant offers an intimate atmosphere of fine dining with modern decor and warm lighting. Food is also served in the sleek and trendy Lady Anne grill bar.

balmoralhotelbelfast.co.uk

Beechlawn House Hotel

The Beechers Restaurant serves traditional meals while also offering foods with an international flavour. For a more informal dining, the Bistro Bar is the ideal choice.

beechlawnhotel.com
## The Crescent Townhouse

Metro Kitchen has been awarded an AA Rosette and is recommended by the Good Food Guide, Bridgestone Guide and Cafés of Europe.

crescenttownhouse.com

## Days Hotel

Days Hotel are passionate about serving delicious high quality food and therefore only use the finest local produce all carefully selected by their Head Chef.

dayshotelbelfast.co.uk

## Holiday Inn Express Belfast

Food from an extensive menu of freshly prepared local cuisine can be enjoyed in a comfortable and contemporary environment.

hiexpressbelfast.com

## Jurys Inn

Jurys Inn Belfast has an in-house restaurant which offers two and three course meals from 6-9.30pm as well as the Bar which serves food from 12noon-10pm daily.

juryssinns.com

## Park Inn by Radisson

The hotel’s on-site restaurant RBG Bar & Grill serves signature dishes and cocktails in its chic New York city ambiance.

parkinn.co.uk

<table>
<thead>
<tr>
<th>Hotel</th>
<th>Cuisine Type</th>
<th>Price Range</th>
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<td>The Best Western Crescent Townhouse Hotel</td>
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<td>£££££</td>
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<td>Days Hotel</td>
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<td>Jurys Inn</td>
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<tr>
<td>Park Inn by Radisson</td>
<td>Modern Cuisine</td>
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Wellington Park Hotel
The Wellie Bar & Grill offers contemporary dining with a varying menu featuring international influences as well as Northern Irish specialities and favourites. wellingtonparkhotel.com

The Fitzwilliam Hotel
“The Restaurant” offers a truly different dining experience, combining superbly priced food with a casual dining style restaurant. fitzwilliamhotelbelfast.com

Hotel Ibis City Centre
Menus that offer a hearty evening meal, a light snack or a relaxing drink. At Ibis restaurant you can enjoy it all at reasonable prices. ibisbelfastcity.com

Hotel Ibis Queen’s Quarter
Featuring a menu that tempts diners with a savoury selection of classic and signature dishes that is also refreshingly affordable. ibisbelfastqueens.com

Madison’s Hotel
The 70 seater restaurant caters for all tastes, from breakfast to evening cuisine, while the relaxing Café Bar features speciality coffees and famous cocktails. madisonshotel.com
Premier Inn Cathedral Quarter

From breakfast to a hearty evening meal, a light snack to a relaxing drink, you can enjoy it all at Four Corners restaurant Cathedral Quarter.

premierinn.com

Premier Inn City Centre

Full and Continental breakfasts, a hearty evening meal, a light snack or a relaxing drink. At Thyme restaurant enjoy it all at reasonable prices.

premierinn.com

Premier Inn Titanic Quarter

Full and Continental breakfasts, a hearty evening meal, a light snack or a relaxing drink. At Thyme restaurant enjoy it all at reasonable prices.

premierinn.com

Ramada Encore

Simplicity is the key to what makes SQ Bar and Grill such a great place to have a meal or drinks, all at incredibly affordable prices! Sunday Lunch served 1-2.30pm.

encorebelfast.co.uk

“Belfast really punches above its weight when it comes to our restaurant scene. Whether it’s a casual bite to eat or the full fine dining experience Belfast has it all in spades! My personal favourite? Professional bias aside, live Jazz and mouth-watering French brasserie-style food in Berts is pretty hard to beat.”

Petra Wolsey The Merchant Hotel

My food heaven
### Culloden Estate and Spa

The award winning Mitre Restaurant has breathtaking views over Belfast Lough, it serves modern Irish Cuisine using the freshest local produce.

**hastingshotels.com**

<table>
<thead>
<tr>
<th>Modern Cuisine</th>
<th>★★★★★</th>
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<tbody>
<tr>
<td><strong>Culloden Estate and Spa</strong></td>
<td>Mon-Fri 7-10am, Sat-Sun 7.30-10.30am, Mon-Thurs 6-9.30pm, Fri-Sun 7-9.30pm, Sun 1-2.30pm.</td>
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<thead>
<tr>
<th>142 Bangor Road</th>
<th>Belfast BT18 0EX</th>
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<td>028 9042 1066</td>
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### Clandeboye Lodge Hotel

At the Coq & Bull you will find something that is quite special – an approach to dining based on quality produce that’s fresh, seasonal and locally sourced.

**clandeboyelodge.com**

<table>
<thead>
<tr>
<th>Modern Cuisine</th>
<th>★★★★★</th>
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<tbody>
<tr>
<td><strong>Clandeboye Lodge Hotel</strong></td>
<td>Open Mon-Sat 12-9.30pm, Sun 12.30-8.30pm.</td>
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<tr>
<th>10 Estate Road</th>
<th>Bangor BT19 1UR</th>
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<td>028 9185 2500</td>
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### Dunadry Hotel & Country Club

Choose from fine dining in the award winning Linen Mill Restaurant, casual & contemporary dining in Mill Race Bistro or a cosy lunch in the fire lit Copper Bar.

**dunadry.com**

<table>
<thead>
<tr>
<th>Modern Cuisine</th>
<th>★★★★★</th>
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<tbody>
<tr>
<td><strong>Dunadry Hotel &amp; Country Club</strong></td>
<td>Mon-Fri 12.15-2pm &amp; 3-10pm, Sat 12-10pm. Sun carvery: 12.30-3pm. Dinner: 4-10pm.</td>
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<tr>
<th>2 Islandreagh Drive</th>
<th>Dunadry BT41 2HA</th>
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<tr>
<td>028 9443 4343</td>
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### Galgorm Resort & Spa

The choice is yours: from Gillies Bar & Grill and the 2AA Rosette River Room Restaurant to the newest addition, Fratelli’s Italian -Galgorm has it all!

**galgorm.com**

<table>
<thead>
<tr>
<th>Modern Cuisine</th>
<th>★★★★★</th>
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<tbody>
<tr>
<td><strong>Galgorm Resort &amp; Spa</strong></td>
<td>Food served daily throughout hotel from 12-9.45pm.</td>
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<tr>
<th>136 Fenaghy Road</th>
<th>Ballymena BT42 1EA</th>
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<tr>
<td>028 2588 1001</td>
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### Hilton Templepatrick Hotel

From a hearty breakfast or business brunch to pre-dinner drinks and everything in between, the options at Hilton are catered especially for you.

**hilton.co.uk/templepatrick**

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<thead>
<tr>
<th>Modern Cuisine</th>
<th>★★★★★</th>
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<tbody>
<tr>
<td><strong>Hilton Templepatrick Hotel</strong></td>
<td>Food served 7am-11pm daily.</td>
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<tr>
<th>Castle Upton Estate</th>
<th>Templepatrick BT39 ODD</th>
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<tr>
<td>028 9027 7218</td>
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La Mon Hotel & Country Club
Shakespeare Restaurant offers a superb culinary experience whilst the bright & welcoming bistro offers more casual dining. Both serve tasty food using quality ingredients.
lamon.co.uk

Clarion Hotel
The Restaurant specialises in fresh, tasty food cooked using local ingredients. Light lunches and snacks are also available in the Hotel’s Lobby Bar.
clarioncarrick.com

Corr’s Corner Hotel
Pop in anytime throughout the day to sample the Lady R bar & grill menu, or book ahead and enjoy the more intimate surroundings of the Corriander Restaurant.
corrscorner.com

Express By Holiday Inn Antrim
Relax in the Great Room Restaurant, Bar and Lounge where you can wind down with a drink and bite to eat in an informal, friendly atmosphere.
hiexantrim.co.uk

Londonderry Arms Hotel
Enjoy the surroundings of the Frances Anne and Tapestry Room restaurant or the Coach House Bistro with menus that reflect the specialities of the Glens of Antrim.
glensofantrim.com
Rosspark Hotel
Fancy a bite to eat, but never considered a hotel restaurant? Let ‘Restaurant at Rosspark’ change your mind.
rosspark.com

Strangford Arms Hotel
LeWinters’ Bistro, Bar and Restaurant offers award winning food from an extensive menu in a comfortable and contemporary environment.
strangfordhotel.com

Maldron Hotel
Offering a range of options for dining, be it a coffee with friends, a quick lunch, a business dinner or a bite to eat before catching a flight.
maldronhotels.com

Marine Hotel Ballycastle
From the Costa Coffee Bar to Marconi’s Bar & Bistro and The Marine Hotel Restaurant, you will find a varied menu and different options to suit all tastes.
marinehotelballycastle.com

The Salty Dog Hotel & Bistro
From bar snacks, to classic pub food, bistro dishes to A la carte. The Salty Dog work with local producers to bring the best of Irish Ingredients to the plate.
saltydogbangor.com
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